

Making it delicious

Lemony Spring Pasta

THE
Open
Door

Ingredients:

- 8 oz. dry short pasta
- 3-4 cups chopped vegetables, such as:
Zucchini, broccoli, bell pepper, asparagus, tomato, or frozen veggies
- 1/2 cup onion, diced or thinly sliced
- 1 Tablespoon olive oil

Lemon Sauce:

- Juice & zest of 1 lemon
- 3 cloves garlic
- 1/4 cup olive oil
- 1/2 tsp. salt
- 1/4 tsp. pepper



Instructions:

- Cook the pasta according to package directions. While the pasta cooks, make the sauce and cook the veggies.
- Prepare the sauce: Wash and dry the lemon. With a zester, microplane, or small-holed cheese grater, zest the whole lemon into a bowl. Add all the juice from the lemon, along with the garlic, oil, salt, and pepper, and whisk together. Set aside.
- Cook the vegetables: Place the olive oil and onion in a large skillet. Cook until the onion is soft, about 5-7 minutes. Add the other vegetables and cook for 5 minutes, until they are tender and bright.
- Once the pasta is done, drain it and put in a large bowl. Add the vegetables. Whisk the sauce again and drizzle it over the pasta and veggies. Toss to coat.

Recipe adapted from: www.theprettybee.com "Spring Vegetable Pasta"